

TEX MEX BAR

Protein Options: Ground Beef, Chicken Tinga, Carnitas

Pick 1 for \$17 a person

Pick 2 for \$19 a person

All 3 for \$21 a person

Includes: Hard and soft shells, cilantro rice, black beans, queso blanco, shredded cheddar, shredded lettuce, jalapenos, fajita vegetables, pico de gallo, cilantro, guacamole, sour cream, salsa, limes, tortilla chips.

ASIAN BUFFET

Protein Options: Orange Chicken, Beef and Broccoli, Honey Walnut Shrimp

Pick 1 for \$17 a person

Pick 2 for \$19 a person

All 3 for \$21 a person

Includes: Your choice of drunken noodles or fried rice, egg rolls, cream cheese wontons, stir fry vegetables, fortune cookies.

ALL AMERICAN BAR

Protein Options: Beef Burgers, Hotdogs/Brats, BBQ Pulled Pork

Pick 1 for \$17 a person

Pick 2 for \$19 a person

All 3 for \$21 a person

Includes: Toppings for proteins of choice, fresh buns, potato chips and french onion dip, your choice of coleslaw, pasta salad, or potato salad, your choice of mac and cheese or baked beans.

SOUP, SALAD, AND SANDWICH BAR

Sandwich Options: Italian Club, Egg Salad, Chicken Salad

Salad Options: House Salad, Caesar Salad, Candied Walnut Salad

Soup Options: Loaded Potato, Chicken Tortilla, Chicken Wild Rice, Zuppa Toscana, Beer Cheese, Tomato Bisque.

Pick 1 for \$17 a person

Pick 2 for \$19 a person

All 3 for \$21 a person



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APPETIZERS

Oven Toasted Bruschetta

Sliced French baguette toasted with garlic butter, topped with fresh mozzarella, marinated tomatoes and red onion, balsamic reduction and fresh basil chiffonade. **\$65**

Honey Walnut Shrimp

Double breaded shrimp fried to a golden brown tossed in honey walnut glaze, topped with candied walnuts and scallions. **\$95**

Chicken Bacon Ranch Pinwheels

Grilled cilantro lime chicken, harvest greens, herb ranch, smoked bacon, smoked cheddar, fresh tomato. **\$60**

Sicilian Pinwheels

Genoa salami, pepperoni, smoked ham, harvest greens, marinated tomatoes, fresh mozzarella, balsamic cream cheese. **\$60**

Cranberry Roast Turkey Pinwheels

Roasted turkey, harvest greens, craisins, roasted garlic, herb cream cheese. **\$60**

All American Sliders

2 oz angus beef patties, American cheese, bread and butter pickles, caramelized onions, classic burger sauce on Hawaiian buns. **\$90**

Southern Chicken Sliders

Hand breaded southern style chicken sliders, bread and butter pickles, pimento cheese spread, roasted pepper ranch on Hawaiian buns. **\$90**

Bone-in/Boneless Wings

Your choice of either bone- in or boneless wings, tossed in your choice of sweet chili, buffalo, honey bbq, Carolina gold, Korean bbq, or bang bang. Served with either ranch or blue cheese. Carrots and celery upon request. **\$90**

Glazed Meatballs

Beef and pork meatballs tossed in your choice of honey bbq, orange teriyaki, Korean bbq, or marinara. **\$65**

Spinach Artichoke Dip

Artichoke hearts, fresh spinach, roasted garlic, swiss, parmesan, cream cheese, served with garlic bread and tortilla chips. **\$75**

Drunken Lettuce Wraps

Thai peanut chicken, Korean marinated vegetables, roasted peanuts and scallions served on fresh romaine hearts. Served with sweet chili sauce on the side. **\$60**

Roasted Pepper Ranch Deviled Eggs

Deviled eggs, roasted pepper ranch and yolk filling, garlic butter seasoned breadcrumbs, scallions. **\$60**

Hummus

Roasted garlic hummus, roasted red pepper hummus, mediterranean olives, feta, olive oil, fresh vegetables, crackers and grilled garlic naan. **\$75**

Jumbo Shrimp Cocktail

Chilled jumbo tiger shrimp served on crushed ice, house cocktail sauce, fresh lemon. **\$150**

Fresh Fruit

Fresh pineapple, melon, grapes and strawberries served with cream cheese fruit dip. **\$100**

Charcuterie Board

Our chefs curation of the finest meats, cheeses, nuts, fruits and pickled vegetables. Served with fig jam, beer mustard, crackers and garlic baguette. **\$150**

Crudites Basket

Celery, carrots, broccoli, cauliflower, cucumber, yellow squash, heirloom tomatoes, sugar snap peas, and red pepper served with herb ranch and French onion dip. **\$90**

Chips and French Onion Dip

House fried lattice cut potato chips, signature chip spice, French onion dip. **\$60**

Dip Trio

House fried tortilla chips, guacamole, salsa, and our signature queso blanco. **\$90**

MAIN COURSES

Includes 1 starch, 1 vegetable, and 1 salad option (Caesar, House, or Candied Walnut)

Citrus Herb Chicken

Pan-seared airline chicken breast, citrus herb bechamel, fresh lemon and parsley. **\$28**

Chicken Marsala

Lightly breaded airline chicken breast, mushrooms, marsala cream sauce, shaved parm, fresh parsley. **\$28**

12oz Ribeye

Charbroiled 12-ounce choice ribeye steak, demi-glace, compound butter, fresh parsley. **\$45**

Garlic and Rosemary Prime Rib

Butchered in house choice ribeye, roasted garlic, signature beef spice, fresh rosemary, hand carved. Served with au jus and creamy horseradish. **\$45**

Pork Ribeye

8oz charbroiled pork ribeye, roasted fuji apples, candied pecans, brown sugar butter. **\$36**

Lemon Beurre Blanc Salmon

8oz pan seared Chilean salmon, lemon beurre blanc, capers, fresh dill and lemon. **\$38**

Chicken Fettuccine Alfredo

Charbroiled chicken, fresh fettuccine, roasted garlic alfredo, shaved parmesan, fresh parsley. **\$30**

Baked Ravioli

Roasted garlic, herbs, marinara, alfredo, four cheese raviolis, mozzarella and shaved parmesan. **\$28**

London Broil

Choice flank steak marinated, charbroiled, and sliced. Bourbon onion sauce, crispy fried onions and scallions. **\$34**

Cod Fish Fry

Parmesan encrusted cod tails, fresh lemon, served with tartar and remoulade sauce. **\$28**

Starches - Garlic and herb roasted fingerlings, Whipped maple yams, Garlic mash, Horseradish mash, Parmesan risotto.

Vegetables – Balsamic brussel sprouts, Roasted green beans, Grilled asparagus, Candied carrots, Vegetable medley.

SWEET AND TREATS

Minimum order of 20 pieces

Assorted Macarons

Vanilla, pistachio, caramel, raspberry, lemon, chocolate hazelnut. 2 per serving. **\$4**

Assorted Dessert Bars

Cookies and cream, lemon, pecan, 7-layer. **\$4**

Assorted Mini Cheesecakes

Lemon, strawberry, vanilla, chocolate, salted caramel. 2 per serving. **\$4**

Petite Fours

Tiramisu, red velvet cake, key lime pie. **\$6**

Fresh Baked Cookies

Sugar, chocolate chip, macadamia, peanut butter, m&m, oatmeal raisin. **\$4**

Dessert Dip Trio

Cookies and cream, fudge brownie, strawberry marshmallow fluff. **\$12**

Build Your Own Float

Root beer, cream soda, orange soda. Served in your own glass bottle. Cherries, whipped topping, candies. **\$12**

